

# SEASONAL SUNDAY LUNCH

MENU



Newbridge on Usk  
By Celtic Manor

## To Nibble

*Optional extra course, charges apply*

### Newbridge Bread

Salted Welsh butter  
(V,W,D)

£5.25

## Starters

### Ham Hock Terrine

Honey glazed fig, date ketchup,  
toasted sourdough  
(W,SD)

### Beetroot Cured Salmon

Pear, caviar, tarragon oil  
(F,SD)

### Deep Fried Goat's Cheese

Smoked cranberry,  
Port pickled onion  
(V,W,D,E,SD)

### Roasted Cauliflower & Hazelnut Soup

Freshly baked bread  
(V,H,W,D)

## Main Courses

### Traditional Roast Turkey

Served with all the trimmings  
(D,C, SD)

### Striploin of Beef

Yorkshire pudding, traditional gravy  
(W,D,E,C,SD)

### Pan Roasted Sea Bass

Cockles, celeriac, green apple and  
shallot dressing  
(F,M,D,C,SD)

### Pear & Parsnip Roulade

Sage and onion stuffing, roasted  
vegetables, vegetarian gravy  
(V,W)

## Desserts

### Classic Christmas Pudding

Brandy custard, chestnut tuile  
(V,W,D,SD)

### Mascarpone Cheesecake

Mulled blackberries,  
gingerbread crumble  
(V,W,D,SD)

### Chocolate Orange

### Choux Bun

Marmalade caramel, pecans  
(V,W,PN,D,E,S)

### Fine Welsh Cheese

### Selection

Angiddy, Perl Las, Snowdonia  
Black Bomber, artisan crackers,  
festive chutney  
(V,W,O,D,SD)

*A discretionary 10% service charge will be added to your bill.*

*Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.*

**Gluten Allergy:** (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat | **Nut (Tree Nut) Allergy:** (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts | **Other Allergy:** (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide | **Lifestyle:** 🌱 Plant-based, (V) Vegetarian